



Regius

Adj. [from the Latin Regius, meaning royal, regal, of the King]

Type

Lazio IGP Bianco

Color

Bright straw yellow

Grapes

Viognier, Sauvignon, Chardonnay

Vinificazione

Brief cryomaceration and vacuum pressing, fermentation at controlled temperature

Bottle size

750 cc

Affinamento

Bâtonnage in steel for 6 months at controlled temperature

Production area

Doganella di Ninfa

Soil

Clayey with underlying pozzolana

Abbinamenti

Fish-based dishes, fresh blue cheeses, and mushroom dishes

Training system

Espalier (guyot)

Note di degustazione

The nose is intense, with aromas of citrus and exotic fruits: pineapple and banana. On the palate, it is fresh, moderately savory, and full-bodied, with good taste-olfactory correspondence.

Planting density

4000 vines/Ha

Harves

01 september – 10 september

